Blanc de Blancs Nature



BLENDING

100% Chardonnay

YEAR OF HARVEST

2021 and 30% reserve wine (2019, 2020)

DOSAGE

0 g/L

GRAPES' ORIGIN

Mintagne de Reims. A 2h17 bike ride from Epernay to the north.

PRODUCER OF THE

EPC x Winegrowers' group in Berru

VINIFICATION

Malolactic fermentation, stainless steel tank

SOIL TYPE

Upper Cretaceous (chalk, marl and clay)

ALCOHOLIC DEGREE (%VOL)

12.5%

TASTING COMMENT

A Champagne of great finesse, with mineral notes and fresh citrus flavours.

PERFECT MATCH

Tartare di capesante, Zucchine arrosto con formaggio feta

OPENING PRETEXT

Sugar is so 2020



Sugar

Freshness

Fruitiness



